

RiS padalec

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **62**
- SRM **79**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.8 liter(s)**
- Total mash volume **50.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 9 kg (71.4%) | 80 % | 5 |
| Grain | Weyermann Caramunich 3 | 0.8 kg (6.3%) | 76 % | 150 |
| Grain | Jęczmień palony | 0.3 kg (2.4%) | 55 % | 985 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (4%) | 71 % | 600 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.6 kg (4.8%) | 73 % | 1001 |
| Grain | Castle Cafe | 0.5 kg (4%) | 75.5 % | 480 |
| Grain | Carafa III | 0.5 kg (4%) | 70 % | 1034 |
| Grain | Strzegom Karmel 600 | 0.4 kg (3.2%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 70 g | 60 min | 13.5 % |

Notes

- Ca 26 mg 4 so42 53 NA 7 cl 16 hco3 80
Ca 100 -2 mg 5 +1 so42 50 +9 NA 35 +2 cl 60 +4 hco3 265 + 23

na 50l wody 13g weglan wapnia(kreda)
soda oczyszczona 2g
gips piwowarski 0,5g
chlorek wapnia 2g
chlorek sodu, sól kuchenna 2g
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